

IN THE CLAIMS

Please amend claims 1 and 11 as follows:

1. (Currently Amended) A device for removing fillets from eviscerated carcasses of poultry whose extremities have all been totally detached therefrom, comprising:

at least one measuring device for measuring ~~the~~ individual dimensions in three dimensions of an eviscerated poultry carcass, whose extremities have all been totally detached therefrom, from the outside of the carcass to find a starting position for loosening the fillets from the carcass, the measuring device comprising:

a first element having means for detecting a length and height of a first body joint point,

a second element having means for detecting a length and height of a second body joint point,

wherein the first element and the second element are offset in a transport direction of the carcass, and

a third element which is mounted behind the first and second elements and consists of two detecting parts having means for detecting a width of the first and second body joint points, respectively,

at least one control unit,

at least one scraping device,  
and means connecting the measuring device via the control unit to the at least one scraping device for the purpose of communicating poultry carcass measuring data to the ~~scraping-devices~~ device, the at least one scraping device including a disc-like scraping element.

2. (Previously Presented) A device according to claim 1, wherein two scraping devices are provided.

3. (Previously Presented) A device according to claim 1, wherein said at least one scraping device comprises at least two disc-like scraping elements.

4. (Previously Presented) A device according to claim 1, wherein said at least one scraping element is of rotatable construction.

5. (Previously Presented) A device according to claim 1, wherein said at least one scraping device includes an element for pulling back tender sinew of the carcass.

6. (Previously Presented) A device according to claim 4, wherein said disc-like scraping element is of pivotable construction such that a circumferential surface of its disc is arranged so that it can be rolled over a wishbone from a body joint of the poultry carcass.

7. (Previously Presented) A device according to claim 4, wherein in front of said at least one scraping device in a direction of conveying is arranged at least one measuring device.

8-10. (Canceled).

4 11. (Currently Amended) A method for removing fillets from eviscerated carcasses of poultry whose extremities have all been totally detached therefrom, including the steps of:  
introducing an eviscerated carcass of poultry, whose extremities have all been totally detached therefrom, into a device for removing fillets from the carcass;  
detecting individual poultry carcass dimensions in three dimensions from ~~the~~ an outside of the carcass, to find a starting position for loosening the fillets from the carcass,

by recording poultry carcass-specific data by a first element having means for detecting a length and height of a first body joint point, by a second element having means for detecting a length and height of a second body joint point, wherein the body joint points are detected one after another, and by a third element having means for detecting a width of the first and second body joints which is mounted behind the first and second elements in a transport direction;

controlling at least one scraping device as a function of the detected specific carcass data and positioning scraping elements on previously determined body joint points;

subsequently detaching the fillets from a poultry carcass skeleton by ~~the~~ at least one scraping elements element which ~~are~~ is formed in a disc shaped construction, and

completely detaching the fillets by subsequent scraping tools.

9/12. (Previously Presented) A method according to claim 1, wherein detection of poultry carcass dimensions is effected by mechanical sensing of body joint points.

Serial No. 09/807,290

Docket No. WK-188

<sup>10</sup>  
d, 13. (Previously Presented) A method according to claim  
11, wherein two sides of the poultry carcass are processed one  
after the other.